Food :) Taste Lunch Dinner Breakfast Good! Coffee Dessert Menu PCC CHICAGO Enjoy Premier Corporate Catering 312.909.1283 | premiercorporatecateringchicago.com
be our guest
We will assure that every detail of your next function is handled with impeccable professionalism and service. From breakfast and luncheons to meetings and receptions we have something to please every palate and budget. Our commitment to producing the perfect meal is unsurpassed. Our track record of success makes Premier Corporate Catering Chicago’s choice.

Let one of our catering planners work with you to develop catering options, contract dining services or any other corporate food service requests.

Contact one of our planners today to find out more about Premier Corporate Catering services.

We look forward to working with you on your next corporate function.

premiercorporatecateringchicago.com
P: 312.909.1283

We accept orders during the business hours of 8 a.m. – 4 p.m., Monday through Friday. Unless otherwise noted, there is a 20 person minimum for each order.
START
HERE
TABLE OF CONTENTS

6  Continental Breakfast/a la carte
8  Hot Breakfast
10 Classic Sandwiches & Wraps
    Boxes and Platters
12 Premier Sandwiches & Wraps
    Boxes and Platters
14  Paninis
16  Salad Box Lunches
18  Deli Buffet & Salad Buffet
20  Platters & Snacks
22  Hot Menu
24  Hot Menu
26  Soups, Salads & Sides
28  Specialty Hot Menu
30  Receptions
32  Receptions
34  Ordering/Policies/FAQ
36  Contract Dining
## CONTINENTAL BREAKFAST/A LA CARTE

All prices are per person unless otherwise noted. Available for 20 guests or more.

### SIGNATURE YOGURT PARFAIT (V) $4.75
Vanilla yogurt with clover honey, mixed berries and granola in individual servings

### SIMPLE BREAKFAST BASKET (V) $8.00
Blueberry and banana nut muffins
Served with assorted 10 oz. juice
(Orange, apple and cranberry)

### BAGEL BASKET (V) $8.50
Assorted New York style bagels served with preserves, assorted cream cheese and peanut butter. Accompanied with a fresh fruit salad bowl

### THE GOOD MORNING (V) $8.50
Freshly baked danish, breakfast breads, New York style bagels and croissants served with whipped butter cups, preserves, peanut butter and assorted cream cheese
Served with sliced fruit platter topped with seasonal berries

### HEALTHY BREAKFAST (V) $13.00
Assorted individual yogurts, hard cooked eggs, fresh mixed berries and assorted individual cereals served with 2% milk

### SLICED FRESH FRUIT TRAY (VV, G)$
Melons and pineapple garnished with strawberries, red and green grapes
Small tray (serves 10 – 15) $60.00
Large tray (serves 20 – 25) $110.00

### FRESH FRUIT SALAD BOWL (VV, G)
Bite size pieces of melons and pineapple garnished with strawberries and grapes
Small bowl (serves 10 – 15) $60.00
Large bowl (serves 20 – 25) $110.00

### FRUIT KABOBS WITH YOGURT DIP (VV, G)
$3.50/each
Select strawberry yogurt dip or honey yogurt dip
(Minimum 15)

### WHOLE FRUIT (VV, G) $2.00
Apples, bananas, oranges

### HARD BOILED EGGS (V, G) $1.50
Served out of the shell with salt and pepper on the side

### INDIVIDUAL BOXES OF ASSORTED CEREAL WITH 2% MILK
$4.00

### INDIVIDUAL ASSORTED GREEK YOGURT (V, G)
$3.50

### BAKERY BY THE DOZEN (V)
(Price per dozen)
- Assorted Croissants $42.00
  (Plain, chocolate and almond)
- Assorted Danish $30.00
- Blueberry Muffins $30.00
- Lemon Poppy Seed Muffins $30.00
- Banana Muffins $30.00
- New York Style Bagels $42.00
- Cake Donuts $30.00
  (Plain or chocolate covered)
- Donut Holes $18.00
  (2 dozen minimum)

### MORNING COFFEE CAKE (V) $32.00/each
(Serves 20 – 24 people)
- Raspberry
- Cheese
- Apricot
- Chocolate Chip with Cheese
- Apple

### BREAKFAST BREAD (V) $28.00/each
(Serves 20 – 24 people)
- Banana Bread
- Cranberry Bread
- Blueberry Bread
- Lemon Poppy Seed Bread
Good Morning!
Have a great day beginning with breakfast.
HOT BREAKFAST

All prices are per person unless otherwise noted. Available for 20 guests or more.

INDIVIDUAL BREAKFAST QUICHE (G) $11.00
Select two
• Eggs, broccoli and cheddar cheese (V, G)
• Eggs, bacon and Swiss cheese
• Eggs, spinach, mushrooms, peppers and onions (V)
• Eggs, chorizo sausage, onions, peppers and cheddar cheese
• Eggs, tomatoes and spinach (V)
Served with Potatoes O’Brien and a sliced fruit platter topped with seasonal berries

PREMIER BREAKFAST SANDWICHES $12.00
Select two
• Scrambled eggs, bacon and cheddar cheese on an English muffin
• Scrambled eggs, sausage patty and cheddar cheese on a toasted bagel
• Scrambled eggs, ham and Swiss cheese on a butter croissant
• Scrambled eggs, spinach and tomato on an English muffin (V)
• Scrambled eggs, onions, peppers, mushrooms and pepper jack cheese on a toasted bagel (V)
Served with Potatoes O’Brien, fresh fruit salad, sour cream and salsa

CLASSIC FRENCH TOAST $13.00
Made with thick sliced market-fresh bread. Served with maple syrup, whipped butter, crispy bacon or sausage links, Potatoes O’Brien and a sliced fruit platter topped with seasonal berries
Two pieces of bacon or sausage per person
Order both for an additional $2.75/person

SUNRISE BREAKFAST BURRITO $13.00
Select two
• Scrambled eggs, Chorizo sausage, onions, peppers, cubed potatoes and pepper jack cheese
• Scrambled eggs, black beans, tomatoes, onions and cheddar cheese (V)
• Scrambled eggs, spinach, tomatoes, mushrooms, and Swiss cheese (V)
• Scrambled eggs, cubed ham and cheddar cheese
• Scrambled eggs, bacon, peppers and pepper jack cheese
Served with Potatoes O’Brien, fresh fruit salad, sour cream and salsa

STEEL CUT OATMEAL (V) $6.00
Served with clover honey, brown sugar, California raisins, sliced bananas and walnuts

APPLE CINNAMON STEEL CUT OATMEAL (V) $7.00
Served with clover honey, brown sugar, California raisins, sliced bananas and walnuts

GREAT START BUFFET (G) $13.50
Scrambled eggs with crispy bacon or sausage links, Potatoes O’Brien, breakfast breads and a sliced fruit platter topped with seasonal berries
Two pieces of bacon or sausage per person
Order both for an additional $2.75/person

FRENCH TOAST BREAD PUDDING (V)
Sprinkled with powdered sugar and topped with bourbon cream sauce
Half pan serves 10 – 12 people .....................$47.50
Full pan serves 20 – 24 people .....................$95.00

BEVERAGES

Regular & Decaf Coffee .....................$29.00
Served with assorted flavored creamers and sugar
(Air pot serves 10 people)

Assorted Tea ..........................$29.00
Served with assorted premium teas, lemon wedges and honey
(Air pot serves 10 people)

Bottled Juice – 10oz. .................$2.00
Cranberry, apple and orange juice

Coke, Diet Coke and Sprite ..............$2.00

Bottled Water ....................................... $1.75
San Pellegrino Sparkling Water ........$3.00

All prices are per person unless otherwise noted. Available for 20 guests or more.
Delicious

SANDWICHES

Fresh bread
CLASSIC TUNA SALAD
Premium tuna with celery, onions and chives served with leaf lettuce and tomato on a croissant

CLASSIC EGG SALAD (V)
Hard boiled eggs, mustard, mayo, onion and celery spread on thick sliced whole wheat bread

CHICKEN SALAD
Fresh diced chicken breast, mayo, green leaf lettuce and tomato on a croissant

HARDWOOD SMOKED HAM
Swiss cheese, green leaf lettuce, tomatoes and house mayo on a kaiser roll

OVEN ROASTED TURKEY BREAST
Swiss cheese, green leaf lettuce, tomatoes and house mayo on a pretzel flatbread

ROAST BEEF
Cheddar cheese, green leaf lettuce, tomatoes and horseradish mayo on a baguette

TWO STORY CLUB
A double stack of turkey, ham, bacon, green leaf lettuce, tomatoes and mayo on toasted white bread

ROASTED VEGETABLE WRAP (V)
Zucchini, yellow squash, peppers, mushrooms and balsamic mayo wrapped in a tomato tortilla

CALIFORNIA CLUB WRAP
Oven roasted turkey breast, romaine lettuce, bacon, tomato, Swiss cheese, avocado and Chipotle dressing wrapped in a flour tortilla

CHICKEN CAESAR WRAP
Grilled chicken, parmesan cheese, romaine lettuce, herbed croutons and Caesar dressing wrapped in a flour tortilla

VEGAN HUMMUS WRAP (VV)
Hummus spread with avocado, tomato, cucumber, sprouts, spinach and red onion wrapped in a whole wheat tortilla

BBQ CHICKEN AND BACON LETTUCE WRAP (G)
BBQ chicken, bacon, provolone cheese, roma tomatoes and ranch dressing wrapped in romaine lettuce

SPINACH AND FETA CHEESE WRAP (V)
Roasted red pepper, cream cheese, garlic, onion, baby spinach, shredded parmesan cheese and crumbled feta wrapped in a whole wheat tortilla

BUFFALO CHICKEN WRAP
Buffalo chicken, blue cheese dressing, celery and mixed greens wrapped in a whole wheat tortilla

MEDITERRANEAN WRAP (V)
Feta cheese, red onions, roma tomatoes roasted garlic hummus, basil and grilled eggplant wrapped in a spinach tortilla

CLASSIC SANDWICHES & WRAPS

All prices are per person unless otherwise noted. Available for 20 guests or more.

CLASSIC SANDWICH AND WRAP BOXES $12.50
CLASSIC SANDWICH AND WRAP PLATTERS $13.50

Lunches include a freshly baked cookie and your choice of one side. Choice of four sandwiches or wraps per order.

SELECT ONE ADDITIONAL SIDE:
Assorted Potato Chips | Fresh Fruit Cup | Home Style Potato Salad | Tangy Cole Slaw | Italian Pasta Salad | Grilled Vegetable Couscous | Kale & Quinoa Salad

V = Vegetarian | VV = Vegan | G = Gluten Free
SANDWICHES

PREMIUM QUALITY

Fish  Chicken  Pork  Beef  Bacon  Sausage  Ham
PREMIER SANDWICHES & WRAPS

All prices are per person unless otherwise noted. Available for 20 guests or more.

PREMIER SANDWICH AND WRAP BOXES  $14.50   |   PREMIER SANDWICH AND WRAP PLATTERS  $15.50
Lunches include a freshly baked cookie and your choice of one side. Choice of four sandwiches or wraps per order.

THE REUBEN
Corned beef, Swiss cheese, sauerkraut and Russian dressing on marble rye bread

CHICKEN CAESAR SUB
Grilled chicken breast, parmesan cheese, provolone cheese, romaine lettuce and Caesar dressing on a toasted baguette

CHICKEN CIBATTA
Grilled chicken breast, provolone cheese, sun-dried tomatoes, avocado and pesto aioli on a toasted ciabatta bun

TUSCAN TOMATO CHICKEN
Grilled balsamic marinated chicken breast, roma tomatoes, basil, mozzarella cheese, red onion, baby spinach and pesto mayo on a Tuscan asiago roll

THE EDDIE
Parmesan crusted chicken breast, hardwood smoked ham, mozzarella cheese, braised red cabbage, green leaf lettuce and Sriracha mayo on a toasted ciabatta bun

TURKEY HOAGIE
Oven roasted turkey breast, smoked bacon, Napa cabbage slaw, avocado, Swiss cheese and house mayo on a whole wheat hoagie roll

LONDON CALLING
Tender roast beef, caramelized onions, arugula, Chipotle blue cheese mayo on an onion hoagie roll

GRILLED VEGGIE (V)
Portobello mushrooms, zucchini, yellow squash, green pepper, red pepper, onions, lettuce, tomato and hummus on a ciabatta bun

GREEK CHICKEN
Roasted chicken breast, hummus, feta cheese, pepperoncini, red onions, red pepper, arugula and Kalamata olive mayo on pressed French roll

LITTLE ITALY SUB
Capicola, Genoa salami, hardwood smoked ham, provolone cheese, green leaf lettuce, tomatoes, house mayo on a baguette
Served with giardiniera on the side

CAJUN CHICKEN WRAP
Grilled Cajun spiced chicken breast, roasted red peppers, pepper jack cheese, Chipotle mayo wrapped in a tomato tortilla

COBB SALAD WRAP
Herb marinated grilled chicken breast, bacon, avocado, crumbled blue cheese, tomatoes, red onion, hard boiled eggs, lettuce and ranch dressing wrapped in a spinach tortilla

ROAST BEEF WRAP
Thinly sliced roast beef, sautéed peppers, cheddar cheese, shredded iceberg lettuce, crispy fried onion strings and horseradish mayo wrapped in a flour tortilla

ASIAN CHICKEN WRAP
Hoisin marinated chicken breast, onion, Asian slaw, mayo, crispy wonton strips, cilantro and Hoisin honey mustard wrapped in a flour tortilla

SANTA FE CHICKEN WRAP
Santa Fe spiced grilled chicken breast, black beans and corn relish, pepper jack cheese, lettuce and tomato wrapped in a tomato tortilla

SELECT ONE ADDITIONAL SIDE:
Assorted Potato Chips  |  Fresh Fruit Cup  |  Home Style Potato Salad  |  Tangy Cole Slaw  |  Italian Pasta Salad  |  Grilled Vegetable Couscous  |  Kale & Quinoa Salad
For a Light Lunch
Tasty Toasted Paninis
PANINIS

All prices are per person unless otherwise noted. Available for 20 guests or more.

PANINI BOXES $13.50 | PANINI PLATTERS $14.50

Lunches include a freshly baked cookie and your choice of one side. Choice of four paninis per order.

VEGGIE PANINI (V)
Grilled portobello mushrooms, onions, peppers, zucchini, yellow squash and sun dried tomato tapenade served on grilled sour dough bread

FAJITA PANINI
Grilled chicken breast, peppers, onions and pepper jack cheese served on grilled ciabatta bread

ITALIAN PANINI
Genoa salami, capicola, ham, bacon, provolone cheese and Italian aioli served on grilled ciabatta bread

CHICKEN POMDORI PANINI
Grilled chicken breast, basil, spinach, oven roasted tomatoes, provolone cheese and pesto mayo served on grilled tomato focaccia bread

BALSAMIC CHICKEN PANINI
Balsamic marinated chicken breast, artichoke hearts, roasted red peppers, provolone cheese and creamy Italian dressing served on grilled sour dough bread

TURKEY MELT PANINI
Sliced oven roasted turkey breast, mozzarella cheese, roma tomatoes and pesto mayo on grilled sourdough bread

CAPRESE PANINI (V)
Mozzarella cheese, olive oil, basil and sliced roma tomatoes served on grilled tomato focaccia bread

ROAST BEEF PANINI
Thinly sliced roast beef, Swiss cheese, caramelized onions, horseradish mayo and oven roasted tomatoes served on grilled onion focaccia bread

SPICY STEAK PANINI
Thinly sliced marinated flank steak, crispy fried onion strings, Chipotle mayo and shredded pepper jack cheese served on grilled ciabatta bread

TUNA MELT PANINI
Tuna salad, spinach, and provolone cheese served on grilled sourdough bread

CHICKEN PEPPERONI PANINI
Grilled chicken breast, pepperoni, mozzarella cheese, parmesan cheese and marinara sauce served on grilled tomato focaccia bread

SUNDRIED TOMATO PESTO PANINI (V)
Fresh mozzarella cheese, tomato, tofu, pine nuts and sun-dried tomato on grilled focaccia bread

SPINACH ARTICHOKE PANINI (V)
Sun dried tomato, goat cheese, spinach and grilled artichokes on grilled ciabatta bread

SELECT ONE ADDITIONAL SIDE:
Assorted Potato Chips | Fresh Fruit Cup | Home Style Potato Salad | Tangy Cole Slaw | Italian Pasta Salad | Grilled Vegetable Couscous | Kale & Quinoa Salad
Salads

MENU
SALAD BOX LUNCHES

All prices are per person unless otherwise noted. Available for 20 guests or more.

SALAD BOXES  $13.00
Lunches include crispy bread sticks and a freshly baked cookie. Choice of four salads per order.

SPICY SANTA FE WITH CHICKEN
Blackened chicken breast, cheddar cheese, avocados, black beans, roasted red peppers, roasted corn, red onions, tomatoes, fried tortilla crisps and black olives on classic lettuce mix
Served with roasted red pepper dressing

WALNUT APPLE (V, G)
Apple slices, candied walnuts, strawberries and crumbled blue cheese on mixed greens
Served with raspberry vinaigrette

GREEK SALAD (V)
Tomatoes, roasted red peppers, feta cheese, Kalamata olives, red onions and hard cooked eggs on romaine lettuce
Served with Greek dressing

CHEF SALAD
Oven roasted turkey, hardwood smoked ham, cheddar cheese, bacon, cucumbers, tomato wedges and hard cooked eggs on a classic lettuce mix
Served with ranch dressing

KALE CAESAR (V)
Herb garlic croutons, parmesan crisp on baby kale and romaine mix
Served with Caesar dressing

ITALIAN SALAD WITH CHICKEN
Fresh grilled chicken, red onion, tomatoes, red peppers, black olives, provolone cheese, parmesan cheese and artichoke hearts on romaine lettuce
Served with balsamic basil dressing

CALIFORNIA COBB SALAD
Fresh turkey breast, avocado, cherry tomatoes, red onion, bacon, blue cheese crumbles and hard boiled eggs over mixed greens
Served with balsamic basil dressing

QUINOA BOOST (VV, G)
Red quinoa, broccoli, roasted corn, peas, dried figs and pumpkin seeds on spinach
Served with lemon zest vinaigrette

MARKET FARRO (V)
Italian barley, apples, roasted beets, avocados, carrots, dried cranberries on a mix of field greens and spinach
Served with honey dijon dressing

SPINACH SALAD (V, G)
Caramelized walnuts, strawberries, grapes and feta cheese on spinach
Served with lemon zest vinaigrette

MADISON AVENUE
White wine and herbed roasted chicken breast, northern white beans, Yukon gold potatoes, asparagus, roasted red peppers, shaved parmesan cheese and sunflower seeds on mixed greens
Served with whole grain mustard vinaigrette

NAPA VALLEY (VV, G)
Red grapes, cucumbers, chickpeas, avocados, feta cheese, toasted pistachios served on Napa cabbage and mixed greens
Served with herb balsamic vinaigrette

MANDARIN CHICKEN SALAD
Grilled chicken served over Mandarin orange segments, red peppers, carrots, snow peas, scallions, cucumbers and a side of crispy lo mein noodles on mixed greens
Served with toasted sesame vinaigrette

GRILLED CHICKEN CAESAR
Grilled chicken, seasoned croutons and shaved parmesan cheese on romaine lettuce
Served with classic Caesar dressing

GARDEN VEGETABLE QUINOA SALAD (V)
Broccoli, cauliflower, cucumber, radish, tomato, carrots, peas, red onion, sunflower seeds and red quinoa or mixed greens
Served with lemon zest vinaigrette
Create Your Own
BUILD YOUR OWN BUFFETS $14.50

All prices are per person unless otherwise noted. Available for 20 guests or more.

DELI BUFFET

**Choice of Three:**
- Hardwood smoked ham
- Oven roasted turkey breast
- Genoa salami
- Tuna salad
- Chicken salad
- Roast beef
- Capicola
- Pastrami
- Egg salad

**Choice of Two Salads:**
- Italian pasta salad
- Green bean salad
- Black bean and corn salad
- Tangy cole slaw
- Old fashioned potato salad
- Kale apple slaw
- Grilled vegetables
- Tossed green salad
- Fresh fruit bowl
- Macaroni salad
- Greek salad
- Italian salad

**Cheese Tray of:**
- Swiss, cheddar & provolone

**Garnish Tray of:**
- Lettuce, tomato, pickles, green & black olives, mustard and mayo

**Assorted Potato Chips**

**Fresh Baked Breads & Rolls**

SALAD BUFFET

**Baby spinach and mixed greens**

**Choice of Two:**
- Tuna salad
- Hardwood smoked ham
- Grilled chicken
- Chicken salad
- Oven roasted turkey breast
- Hard boiled eggs

**Assorted Toppings:**
- Sliced mushrooms
- Broccoli florets
- Chopped bacon
- Julienne cheddar
- Sunflower seeds
- Tomato wedges
- Red & green bell peppers
- Croutons
- Julienne Swiss
- Cucumbers

**Choice of Two Dressings:**
- Ranch
- Roasted red pepper
- Balsamic basil dressing
- Raspberry vinaigrette
- Greek
- Blue cheese
- Lemon zest vinaigrette
- Creamy Italian
- Honey dijon
- French

**Fresh Baked Rolls**

ADD AN ADDITIONAL SALAD TO YOUR BUFFET . . . . . . . . . . . . . . . $4.00 PER PERSON
THE BEST HOUR OF THE DAY

BREAK TIME

TIME TO TAKE A BREAK
CHEESE DISPLAY (V)
Assortment of domestic and imported cheeses served with dried fruits and crackers
Small ........................................................... $90.00
Large ............................................................ $110.00

GARDEN VEGETABLE CRUDITÉ (VV, G)
Served with ranch dip
Small ........................................................... $60.00
Large ............................................................ $80.00

HOMEMADE PITA CHIPS AND DIP (V)
Choose from french onion, creamy spinach, Chipotle ranch or roasted garlic hummus
Small ........................................................... $75.00
Large ............................................................ $110.00

SALSA BAR (VV, G)
Corn tortilla chips served with pico de gallo, black bean salsa and salsa verde
Small ........................................................... $65.00
Large ............................................................ $95.00
Add guacamole $4.50 per person

GRILLED VEGETABLE DISPLAY (VV)
Asparagus, red peppers, yellow squash, zucchini, portabella mushrooms and grilled artichoke hearts then finished with a balsamic drizzle
Small ......................................................... $80.00
Large ........................................................ $120.00

MEAT & CHEESE PLATTER
Pastrami, pepperoni, Genoa salami, cheddar and pepper jack cheeses
Served with assorted gourmet crackers
Garnished with assorted pickles and peppers
Small ........................................................... $85.00
Large ........................................................ $135.00

BRUSCHETTA BAR (V)
Dicd tomatoes, fresh basil and garlic with olive oil and balsamic vinegar
Served with toasted parmesan crostini
Small ........................................................... $70.00
Large ........................................................... $105.00

HOT SPINACH & ARTICHOKE DIP (V)
Creamy spinach and artichoke baked golden brown and served with focaccia cracker bread
Half pan (serves 10 – 15) ................................ $75.00
Full Pan (serves 20 – 25) ............................ $125.00

SLICED FRESH FRUIT TRAY (VV)
Melons and pineapples garnished with red and green grapes and strawberries
Small ........................................................... $60.00
Large ........................................................ $110.00

FRUIT KABOBS WITH YOGURT DIP (V, G)
$3.50/each
Select strawberry yogurt dip or honey yogurt dip.
(Minimum 15)

ASSORTED FRESHLY BAKED COOKIES
$3.25 each
Lemon blueberry, Salted caramel crunch and Chocolate chunk pretzel

ASSORTED DESSERT BAR PLATTER
$4.50 each

CHOCOLATE BROWNIE PLATTER
$4.50 each

ASSORTED SNACKS

INDIVIDUAL BAGS ................. $3.50 per person
Trail Mix
Popcorn
Granola/Protein Bars
Pretzels
Mini Rice Krispie Treats
Gold Fish Crackers
Gardetto Snack Mix
Chips Ahoy Mini Cookies
Cracker Jacks
Full Size Candy Bars

BY THE BOWL ................................. $40.00
(Serves 10 – 15)
Chocolate Covered Peanuts
Yogurt Covered Raisins
Yogurt Covered Pretzels
M & M Candies
Mini Assorted Candy Bars (2 per person)
Let's grab a lunch
HOT MENU

All selections are served with Chef’s Choice of Seasonal Vegetables and Freshly Baked Butter Knot dinner rolls.
All prices are per guest. 20 guest minimum unless otherwise noted.

**CHICKEN BRUSCHETTA** $14.50
Lightly breaded chicken breast topped with tri-colored tomato bruschetta, basil and mozzarella cheese
Served with rice pilaf

**CHICKEN PARMESAN** $14.50
Hand breaded chicken breast topped with our tangy homemade marinara sauce and mozzarella and parmesan cheese
Served with penne pasta

**LEMON THYME CHICKEN** $14.50
Fresh grilled chicken breast
Served with a lemon garlic marinade with sautéed artichokes and mushrooms
Served with orzo pilaf

**HERB ROASTED CHICKEN** $14.50
Oven roasted quartered chicken with fresh herbs, lemon and rosemary au jus
Served with rice pilaf

**GREEK CHICKEN** $14.50
Roasted chicken breast marinated in olive oil, oregano and fresh lemon juice
Served with Greek potatoes

**BONE-IN FRIED CHICKEN** $14.50
Our signature golden, crispy, bone-in fried chicken
Served with tangy coleslaw

**SUN DRIED TOMATO CHICKEN** $14.50
Sautéed chicken breast topped with pesto and sun dried tomato cream sauce
Served over linguini noodles

**CAJUN CHICKEN ALFREDO** $14.50
With grape tomatoes, mushrooms, onions and peppers
Served over linguini noodles

**CHICKEN AND BROCCOLI STIR FRY** $14.50
Carrots, onion, mushrooms, water chestnuts and green peppers
Served with white rice

**CHICKEN AND PENNE NOODLES** $14.50
Roasted chicken breast, grape tomatoes, fresh basil and vodka cream sauce

**BONELESS CHICKEN CACCiatORE** $15.00
Lightly breaded chicken breast covered with green pepper, onion, diced tomatoes, mushrooms, oregano, basil and parmesan cheese

**SWEDISH MEATBALLS** $15.50
Beef meatballs smothered with savory gravy
Served over white rice

**LEMON HERB SALMON** $17.50
Served with mushroom risotto

**SEARED HERB SALMON** $17.50
With mango salsa
Served with warm black bean and corn salad

**BEEF TENDERLOIN BROCHETTES** $23.50
2 per person
Marinated beef tenderloin brochettes skewered with mushrooms, red and green peppers and onions
Served with roasted garlic mashed potatoes

---

**PREMIER CORPORATE CATERING**

V = Vegetarian  |  VV = Vegan  |  G = Gluten Free
EVERYDAY BUSINESS

Lunch

FAST AND TASTY

SANDWICHES
SALADS
HOT FOOD
SNACKS & DESSERTS
HOT MENU

All selections are served with Chef’s Choice Seasonal Vegetables and Freshly Baked Butter Knot dinner rolls.
All prices are per guest. 20 guest minimum unless otherwise noted.

VEGETARIAN OPTIONS

PORTOBELLO MUSHROOM STACK (VV, G) $15.50
Grilled portobello mushrooms stacked with fresh spinach, tomato, yellow squash, roasted bell pepper, zucchini and drizzled with balsamic syrup
Served on a bed of roasted red pepper couscous

STUFFED PEPPERS (V, G) $15.50
Sautéed asparagus, tomato, zucchini, peppers, onions, parmesan cheese and red quinoa stuffed in red and green peppers with lemon herb vinaigrette
Served with roasted potatoes

PORTOBELLO BRUSCHETTA (V, G) $15.50
Grilled portobello mushrooms sliced and topped with tri-colored tomato bruschetta, basil and mozzarella cheese

STUFFED PORTOBELLO MUSHROOMS (V, G) $16.50
Grilled portobello mushrooms stuffed with spinach, tomato, goat cheese and panko bread crumbs, drizzled with roasted red pepper coulis
Served with saffron risotto

BALSAMIC GRILLED VEGETABLES (V, G) $15.50
Marinated red, yellow and green peppers, asparagus, zucchini, yellow squash, red onions, tomato, and portobello mushrooms
Served on a bed of saffron risotto

BUILD YOUR OWN PASTA BAR

$15.50
(Minimum 20 guests)

Choice of Two Pastas and Two Sauces:
• Angel hair, penne, rotini or rigatoni
• Alfredo, tomato basil, olive oil & roasted garlic or pesto cream sauce

Select Two:
Select Italian sausage, meatballs, grilled chicken or grilled vegetables
Includes garlic bread sticks and parmesan cheese

ROASTED VEGETABLE LASAGNA (V) $15.50
Layered with herb roasted vegetables, marinara sauce and ricotta and mozzarella cheese
Garlic bread sticks and parmesan cheese

EGGPLANT NAPOLEON (V, G) $15.50
Grilled eggplant layered with sautéed spinach, grilled tomatoes, mozzarella cheese and marinara sauce
Garlic bread sticks and parmesan cheese

CLASSIC MEAT LASAGNA $16.50
Fresh lasagna noodles layered with ricotta, mozzarella and parmesan cheeses, freshly ground sautéed beef and our homemade marinara sauce
Garlic bread sticks and parmesan cheese
soups  sides  salads
SOUPS, SALADS & SIDES $4.00 per person

Add an additional side or soup to your luncheon. All prices are per guest. 20 guest minimum. Some selections may require advance notice.

**RICE PILAF (VV)**

**ROASTED FINGERLING POTATOES (VV)**

**SEASONED ROASTED RED POTATOES (VV)**

**GARLIC MASHED POTATOES (V)**

**AU GRATIN POTATOES (V)**

**ROASTED CORN, BLACK BEAN AND TOMATO (VV)**

**GRILLED ASPARAGUS (VV)**

**STEAK HOUSE BROCCOLI (VV)**

**LEMON SPINACH (VV)**

**BUTTERY GARLIC GREEN BEANS (V)**

**GLAZED BABY CARROTS (VV)**

**KALE CAESAR (V)**

Baby kale and romaine mix with herb garlic croutons, parmesan crisps and classic Caesar dressing

**ITALIAN SALAD (V, G)**

Romaine hearts, red onions, tomatoes, red peppers, black olives, provolone cheese, parmesan cheese, artichoke hearts and balsamic dressing

**SPICY SANTA FE SALAD (V, G)**

Classic lettuce mix, cheddar cheese, avocados, black beans, roasted red pepper, roasted corn, red onions, tomatoes, fried tortilla strips, black olives and roasted red pepper dressing

**TOMATO AND MOZZARELLA SALAD (G)**

Tri-colored tomatoes, basil, fresh mozzarella cheese, red onion and kale tossed in balsamic basil dressing

**QUINOA SALAD (V)**

Mixed greens, cilantro, Kalamata olives, roasted corn, shredded carrots, chow mein noodles, red onions, tomatoes and roasted red pepper dressing

**HOUSE SALAD (V, G)**

Mixed greens, cucumber, tomato, red onions, carrots and shredded parmesan cheese

Choice of two dressings

**CAESAR SALAD (V)**

Romaine, parmesan cheese, seasoned croutons and classic Caesar dressing

**WALNUT APPLE SALAD (V, G)**

Mixed greens, apple slices, candied walnuts, strawberries, crumbled blue cheese and raspberry vinaigrette

**SPINACH SALAD (V, G)**

Baby spinach, caramelized walnuts, strawberries, grapes, feta cheese and raspberry vinaigrette

**SOUP** $5.50/person

Available only by the gallon. Serves 15 – 8 oz. bowls

**CREAMMY TOMATO BASIL SOUP (V)**

**SOUTHWESTERN BLACK BEAN (V)**

**HOMEMADE BEEF CHILI**

**VEGETARIAN CHILI (VV)**

**CHICKEN NOODLE**
Good Eats
CASUAL HOT

All prices are per person unless otherwise noted. Available for 20 guests or more.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLASSIC MACARONI AND CHEESE (V)</td>
<td>$12.50</td>
</tr>
<tr>
<td>Topped with buttered bread crumbs</td>
<td></td>
</tr>
<tr>
<td>Served with house garden salad</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHEESE (V)</td>
<td>$13.50</td>
</tr>
<tr>
<td>Swiss cheese, cheddar cheese, tomato, avocado and Chipotle mayo on thick cut home style white bread</td>
<td></td>
</tr>
<tr>
<td>Served with Italian pasta salad</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHEESE BLT</td>
<td>$14.50</td>
</tr>
<tr>
<td>Bacon, arugula, tomato, Swiss cheese, cheddar cheese and avocado mayo on thick cut home style white bread</td>
<td></td>
</tr>
<tr>
<td>Served with tangy coleslaw</td>
<td></td>
</tr>
<tr>
<td>BAKED POTATO BAR</td>
<td>$14.50</td>
</tr>
<tr>
<td>Idaho baked potatoes served with whipped butter, cheddar cheese, chives, sour cream, bacon bits, broccoli and green onions</td>
<td></td>
</tr>
<tr>
<td>Add beef or vegetarian chili for $4.00 per person</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN MELT</td>
<td>$14.50</td>
</tr>
<tr>
<td>Grilled balsamic chicken breast, sun-dried tomato mayo, roasted red peppers, basil, tomato and mozzarella cheese on toasted ciabatta bread</td>
<td></td>
</tr>
<tr>
<td>Served with Italian salad</td>
<td></td>
</tr>
<tr>
<td>PULLED BBQ CHICKEN SANDWICH</td>
<td>$14.50</td>
</tr>
<tr>
<td>Topped with both crunchy fried onion curls and a side of tangy coleslaw</td>
<td></td>
</tr>
<tr>
<td>Served with homestyle potato salad</td>
<td></td>
</tr>
<tr>
<td>QUESADILLAS (G)</td>
<td>$15.50</td>
</tr>
<tr>
<td>Corn tortillas filled with:</td>
<td></td>
</tr>
<tr>
<td>• Grilled chicken, peppers and cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>• Grilled sirloin, black bean and avocado</td>
<td></td>
</tr>
<tr>
<td>• Grilled veggie (V)</td>
<td></td>
</tr>
<tr>
<td>Served with sour cream, refried beans and Spanish rice (V)</td>
<td></td>
</tr>
<tr>
<td>AMERICAN STYLE BEEF TACOS</td>
<td>$15.50</td>
</tr>
<tr>
<td>Taco seasoned ground beef, served with crispy corn and soft shell flour tortillas</td>
<td></td>
</tr>
<tr>
<td>Includes cheddar cheese, lettuce, sour cream, tomatoes, onions, black olives, jalapeños, salsa and tortilla chips</td>
<td></td>
</tr>
<tr>
<td>Served with Spanish rice and refried beans</td>
<td></td>
</tr>
<tr>
<td>Add guacamole for $3.50/person</td>
<td></td>
</tr>
<tr>
<td>BBQ CHICKEN &amp; BLUE CHEESE MACARONI AND CHEESE</td>
<td>$15.50</td>
</tr>
<tr>
<td>Served with a house garden salad</td>
<td></td>
</tr>
<tr>
<td>TURKEY BURGERS</td>
<td>$15.50</td>
</tr>
<tr>
<td>Southwestern style turkey burgers with lettuce, tomato, provolone cheese and pesto aioli on a toasted kaiser roll</td>
<td></td>
</tr>
<tr>
<td>Served with Italian salad</td>
<td></td>
</tr>
<tr>
<td>PREMIER FAJITAS</td>
<td>$16.50</td>
</tr>
<tr>
<td>Char-grilled chicken breast and skirt steak with peppers and onions, flour tortillas, shredded lettuce, chopped tomatoes, sour cream and shredded cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Served with Spanish rice, refried beans, tortilla chips and salsa</td>
<td></td>
</tr>
<tr>
<td>Add guacamole for $3.50/person</td>
<td></td>
</tr>
<tr>
<td>STREET TACO BAR</td>
<td>$17.50</td>
</tr>
<tr>
<td>Marinated and grilled strips of tender beef served with cilantro, lime wedges, diced onions, warm corn tortillas and tomato salsa</td>
<td></td>
</tr>
<tr>
<td>Served with Spanish rice and refried beans</td>
<td></td>
</tr>
<tr>
<td>Add guacamole for $3.50/person</td>
<td></td>
</tr>
</tbody>
</table>

ADD A SLICED FRUIT PLATTER OR A DESSERT TRAY FOR $3.95 PER GUEST
RECEPTIONS
### HOT ITEMS SOLD BY THE EACH. MINIMUM OF 24 PER SELECTION.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COCONUT CHICKEN SATAY</strong> $2.50</td>
<td></td>
</tr>
<tr>
<td>With mango chili dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN SATAY SKEWERS (G) $2.50</strong></td>
<td></td>
</tr>
<tr>
<td>With peanut dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CANDIED BACON LOLLIPOPS (G) $2.50</strong></td>
<td></td>
</tr>
<tr>
<td><strong>JALAPENO POPPERS</strong> $3.00</td>
<td></td>
</tr>
<tr>
<td>With spicy jam</td>
<td></td>
</tr>
<tr>
<td><strong>SPANAKOPITA</strong> $3.00</td>
<td></td>
</tr>
<tr>
<td>Spinach and feta wrapped in phyllo pastry</td>
<td></td>
</tr>
<tr>
<td><strong>MUSHROOM FRITTERS</strong> $3.25</td>
<td></td>
</tr>
<tr>
<td>With spicy roumalade</td>
<td></td>
</tr>
<tr>
<td><strong>ASSORTED MINI QUICHE (G) $3.50</strong></td>
<td></td>
</tr>
<tr>
<td>Mini quiche made from fresh eggs, cheese, vegetables, bacon, sausage and herbs</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN WINGS (G) $3.50</strong> Select two</td>
<td></td>
</tr>
<tr>
<td>Tangy barbecue</td>
<td></td>
</tr>
<tr>
<td>Orange glazed</td>
<td></td>
</tr>
<tr>
<td>Teriyaki</td>
<td></td>
</tr>
<tr>
<td>Classic buffalo</td>
<td></td>
</tr>
<tr>
<td>Honey mustard</td>
<td></td>
</tr>
<tr>
<td>Maple bacon</td>
<td></td>
</tr>
<tr>
<td><strong>ROSCIUTTO WRAPPED CHICKEN SKEWERS (G) $3.50</strong></td>
<td></td>
</tr>
<tr>
<td>With balsamic glaze</td>
<td></td>
</tr>
<tr>
<td><strong>BOURBON BEEF SKEWERS $4.00</strong></td>
<td></td>
</tr>
<tr>
<td><strong>VEGGIE QUESADILLAS (V) $4.00</strong></td>
<td></td>
</tr>
<tr>
<td>With tomato salsa</td>
<td></td>
</tr>
<tr>
<td><strong>MEAT BALL BAR</strong> $4.00 Select two</td>
<td></td>
</tr>
<tr>
<td>Italian meat balls &amp; marinara</td>
<td></td>
</tr>
<tr>
<td>Veggie</td>
<td></td>
</tr>
<tr>
<td>Smoky BBQ</td>
<td></td>
</tr>
<tr>
<td>Sweet &amp; sour sauce</td>
<td></td>
</tr>
<tr>
<td>Teriyaki</td>
<td></td>
</tr>
<tr>
<td>Swedish</td>
<td></td>
</tr>
<tr>
<td><strong>STUFFED MUSHROOMS $4.50</strong></td>
<td></td>
</tr>
<tr>
<td>Italian Sausage, Crab or Spinach</td>
<td></td>
</tr>
<tr>
<td><strong>SOUTHWESTERN TURKEY BURGER SLIDERS $4.50</strong></td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE EGG ROLL (V) $4.50</strong></td>
<td></td>
</tr>
<tr>
<td>With sweet red chili sauce</td>
<td></td>
</tr>
<tr>
<td><strong>MINI CRAB CAKES</strong> $5.00</td>
<td></td>
</tr>
<tr>
<td>With tomato aioli</td>
<td></td>
</tr>
<tr>
<td><strong>BUFFALO SHRIMP</strong> $5.00</td>
<td></td>
</tr>
<tr>
<td><strong>BACON WRAPPED SCALLOPS (G) $5.00</strong></td>
<td></td>
</tr>
<tr>
<td><strong>BBQ BACON WRAPPED SHRIMP (G) $5.00</strong></td>
<td></td>
</tr>
</tbody>
</table>
RECEPTIONS
RECEPTIONS

72 hours notice is required for all hors d’oeuvres
Event Minimum delivery before 1:00 p.m. – $350  |  Event Minimum delivery between 1:00 – 4:00 p.m. – $650  |  Event Minimum after 4:00 p.m. – please call and ask

COLD ITEMS SOLD BY THE EACH. MINIMUM OF 24 PER SELECTION.

SMOKED TURKEY WRAPPED ASPARAGUS $2.50
TERIYAKI VEGETABLES SKEWERS (VV) $3.50
Peppers, mushrooms, pineapple and portobello mushroom
BRUSHETTA PUFF PASTRY (V) $3.50
Topped with tomato salsa, asiago and mozzarella cheese
STUFFED CHERRY TOMATOES (V) $3.50
With herb cream cheese
PROSCIUTTO WRAPPED MELON $3.50
CAPRESE SKEWER (V) $3.50
Cherry tomato, fresh mozzarella and basil
SMOKED SALMON PINWHEELS $3.50
ROAST BEEF PINWHEELS $3.50
TURKEY PINWHEELS $3.00
VEGGIE PINWHEELS (V) $2.50
PORK TENDERLOIN CRUSTINI (V) $4.00
With apple chutney

ANTIPASTO SKEWER $4.50
Grape tomatoes, artichoke hearts, fresh mozzarella, Kalamata olives and Genoa salami
DEVILED EGGS
Classic……………………………………….. $3.00
Sweet & smoky bacon……………………… $3.25
STUFFED RED SKIN POTATOES $3.50

DESSERTS
CINNAMON AND SUGAR CHURROS $2.00
With chocolate and raspberry dipping sauce
ASSORTED MINI CUPCAKES $4.00
BAILEYS IRISH CREAM BREAD PUDDING
$5.50 per person
With apples and cinnamon and topped with Baileys Irish Cream caramel sauce
APPLE COBBLER $5.50
PEACH COBBLER $5.50
MIXED BERRY COBBLER $5.50

RECEPTION DISPLAYS
Serves Approximately 25 People
BRIE EN CROUTE $120.00
Brie cheese in puff pastry with walnuts, raisins and brown sugar
Served with crostini
HUMMUS AND PITA $125.00
Roasted garlic and chive hummus
Served with cucumber spears, red and yellow pepper strips, carrot sticks, zucchini strips and pita triangles
PETITE SANDWICHES $150.00
60 assorted mini sandwiches
• Turkey with provolone cheese and cranberry mayo
• Hardwood smoked ham & Swiss cheese
• Roast beef & cheddar cheese
• Grilled vegetable
Served on mini brioche with side of pickle spears
MINI CHICAGO DOG BAR $175.00
Vienna all beef hot dog, tomatoes, pickle spears, celery salt, yellow mustard, sport peppers, neon relish and diced onions
Served with poppy seed buns
ORDERING GUIDELINES
Catering orders may be placed during the business hours of 8 a.m. – 4 p.m., Monday thru Friday. We accept orders for next day delivery until 1:00 p.m. Some items may require 48 hour notice. Please refer to minimums noted in the menu. You will receive a confirmation by e-mail for every order. If you do not receive a confirmation please call our office before your event.

MINIMUMS
- The minimum order for delivery before 1:00 p.m. is $350 (not including tax or delivery)
- The minimum order for delivery between 1:00 p.m. and 4:00 p.m. is $650 (not including tax or delivery)
- For events after 4:00 p.m. please call and inquire with one of our catering specialists

PAYMENT
Payment may be made by cash or company check. American Express, Visa, Master Card or Discover Card. House Account inquiries are welcome.

...or place your order online at
sales@premiercorporatecateringchicago.com
TAXES
Local sales tax is applied to all orders. Tax exempt organizations must provide certification.

DEPOSITS
Any event in access of $1,000 will require a 50% deposit following order confirmation. The balance is due on the day of the event.

CANCELLATION POLICY
48 hour notice cancellation is required to avoid charges. 72 hour notice cancellation is required for orders over $1,000 to avoid charges. Same day cancellations will be charged full price.

STAFFING AND EQUIPMENT / LINEN RENTAL
Professionally attired chefs, kitchen staff, event supervisors and servers are available at a rate of $30.00/hour per person. A wide range of equipment and linens are available for rental. Please call for availability and prices.

Charges for lost or unreturned catering equipment will apply.

DELIVERY & PICK-UP FEES
We deliver between the hours of 6:00 a.m. and 6:00 p.m. Monday through Friday.
A delivery fee is added to each order. Our staff will deliver and set-up all orders. A pick-up fee for catering equipment (i.e. linen, chafers, coffee pots) will be added when applicable.
Delivery Fees are based on the delivery time as follows:
6:00 a.m. – 1:00 p.m. ............... $30.00
1:00 p.m. – 4:00 p.m. ............... $75.00
After 4:00 p.m. ..................... Please call

PRESENTATION SERVICES
All orders include disposable napkins, plates, cutlery, serving utensils and descriptive menu cards for display.
Our corporate catering service does not include clean up, since all items are disposable.
Permanent ware presentations are available for an additional fee.
If you are ordering a hot buffet and would like warming chafers for your food – we have disposable chafers available for purchase as well as permanent ware available for rental.

GRATUITIES
Gratuities are not included and are left to your discretion. They are appreciated by our delivery staff.

ALLERGIES/ SPECIAL DIETARY NEEDS
Our menu may contain ingredients that guests may be allergic to. Please advise us in advance if you or your guests have any food allergies. We will work with you to reduce the known allergy causing ingredients. However, we cannot guarantee that all the food we prepare will be free from allergy causing ingredients. We will not be liable for any illness, including fatality, to persons which results from an allergic reaction to any of the food we provided.
If you have any health issues, allergies or dietary restrictions with your event please contact Customer Service and we will do our best to accommodate your needs.

Our menus are intended to serve as guides. If there is something you would like that you don’t see, PLEASE ASK!
Menus are deemed correct at the time of publication. Packages and pricing are subject to changes per market conditions.
Menus will be updated on our website at premiercorporatecateringchicago.com.
customer
friendly
innovative
precise
positive
timely
support
CONTRACT DINING

FEED THE BODY, FEED THE MIND

From ethnic dishes, executive dining, catering and special events, Premier Corporate Catering supports the corporate dining marketplace with customized programs designed to keep your employees productive and satisfied – not to mention healthy. Premier matches innovative program development, cutting-edge concepts and contemporary menu design with cooperative partnership opportunities.

Today’s workplace is filled with diversity – and the menu should be no different. Premier is at the forefront with quick service, dining trends, innovations and breakthroughs in menu design.

Premier offers a healthful menu that appeals to all diners – omnivores, vegans, vegetarians, those with allergies and those looking to avoid gluten. We are committed to accommodating all of your employees’ eating habits and creating a healthy environment for optimal productivity and consistent energy levels.

A good corporate dining program starts with providing a safe and sanitary environment for both your culinary team and your dining guests. At Premier our goal is to provide your organization with a food safety program that exceeds the inspection regulations of the health department. Our corporate food safety practices are maintained at the absolute highest level in the industry.

Premier’s corporate dining programs are customized to meet the unique culinary needs, corporate culture and business requirements of each client. We work closely with you to develop dining programs that will not only provide your employees with the high quality food and first-class amenities that they deserve, but also a cost-conservative dining solution that you can be proud of.